

(12) **EUROPEAN PATENT APPLICATION**

(21) Application number: **84200304.8**

(51) Int. Cl.³: **C 12 P 19/14**
A 23 G 9/02

(22) Date of filing: **02.03.84**

(30) Priority: **11.03.83 GB 8306785**
23.11.83 GB 8331279

(43) Date of publication of application:
17.10.84 Bulletin 84/42

(88) Date of deferred publication of search report: **14.11.84**

(84) Designated Contracting States:
AT BE CH DE FR GB IT LI NL SE

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(84) Designated Contracting States:
BE CH DE FR IT LI NL SE AT

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(84) Designated Contracting States:
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(54) **Processing of polysaccharides.**

(57) The invention provides a process for reducing the galactose content of galactomannan by means of a substantially specific galactosidase enzyme preparation in which the galactomannan is incubated in the form of a hydrated preparation containing 2-70 percent by weight of galactomannan. Preferable this preparation contains 8-50 percent by weight of galactomannan. The process yields galactomannans with a reduced content of galactose of which those containing 15 to 19 percent of galactose are novel compound. These latter products are used with advantage in foodstuffs and cosmetic preparations.



European Patent
Office

EUROPEAN SEARCH REPORT

0121960

Application number

EP 84 20 0304

DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl. ³)
X	CARBOHYDRATE RESEARCH, vol. 92, 1981, pages 269-285, Elsevier Scientific Publishing Company, Amsterdam, NL; B.V. McCLEARY et al.: "Effect of galactose content on the solution and interaction properties of guar and carob galactomannans" * Page 279, figure 8; page 280, last sentence; page 281, table II; pages 282-283 *	1-10	C 12 P 19/14 A 23 G 9/02
X,Y	--- CARBOHYDRATE RESEARCH, vol. 71, 1979, pages 205-230, Elsevier Scientific Publishing Company, Amsterdam, NL; B.V. McCLEARY: "Enzymic hydrolysis, fine structure, and gelling interaction of legume-seed D-galacto-D-mannans" * Page 209, penultimate paragraph; page 212, figure 4; page 213, lines 1-19, page 216, table II; page 222, table VI *	1-10	TECHNICAL FIELDS SEARCHED (Int. Cl. ³) C 12 P C 08 B C 12 N
D,Y	--- CHEMICAL ABSTRACTS, vol. 83, no. 10, 8th September 1975, page 163, no. 81769w, Columbus, Ohio, US; H.S. DUGAL et al.: "Enzymic modification of locust bean and guar gums" & IPPTA 1974, 11(1), 29-35 * Abstract *	1-10	
The present search report has been drawn up for all claims			
Place of search THE HAGUE		Date of completion of the search 26-06-1984	Examiner LENSEN H.W.M.
CATEGORY OF CITED DOCUMENTS			
X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document		T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document	